California Department of Education Nutrition Services Division Commodity Distribution Unit FDS/C-239A (1/01)

## DO NOT RETURN THIS FORM

(Retain for your files)

## STORAGE FACILITY REVIEW USDA DONATED FOOD

Name of Recipient Agency	Vendor No.	Date of Review
Site	Site Address	

## **INSTRUCTIONS:**

United States Department of Agriculture (USDA) regulations, 7 Code of Federal Regulations, Part 250, require that all agencies participating in the donated food program conduct an annual review of all storage facilities. Please utilize this form when conducting the storage facility review for each site, warehouse, and /or commercial storage. Any item(s) below checked "No" must be corrected and a report of corrective action(s) must be retained with this form in your agency files and a copy submitted to the Food Distribution Program.

NOTE: You must complete a form for each site where USDA donated foods are stored, used, or consumed.

If additional copies are needed, use this form as a master.

	Yes	No		Yes	No
Are keys to storage areas issued only to appropriate			Once a sack is opened, is the dry		
food service and security personnel?			commodity stored in a container with a		
			tight-fitting cover?		
Are storage facilities clean and well organized?		Are all commodities stored off the floor			
			and away from walls?		
Is freezer storage (0° F or below) provided for			Have precautions been taken to prevent		
commodities that require to be frozen?			infestation and/or contamination?		
Is refrigeration storage (32° - 40°F) provided for			Is a first in, first out method (FIFO) used		
commodities that require to be refrigerated?			in issuing commodities?		
Are freezer and refrigerators routinely inspected to			Are commodities stored away from		
assure proper and continuous operations (at least			contaminants; e.g., as gasoline, solvents,		
once a day and no less than once in three days)?			cleaning supplies, etc.?		
Are all commodities, other than frozen and			Is a current health inspection certificate		
refrigerated, stored in cool, dry, well-ventilated			on file for each site, warehouse, and/or		
storage areas between 50-70°F?			commercial storage facility where		
			commodities are stored?		

1	Name of Food Service Contact Person	Telephone No.
CERTIFICATION		
I hereby certify that the information given herein is		
true to the best of my knowledge and belief.		Fax No.
Written records are readily available to substantiate		,
the information given.		
	Signature of Food Service Contact Person	Date